

GOURMET BBQ - \$36.95/pp

(Visa/MC/Discover/Amex accepted)



Appetizers:

Hot Hors D'Oeuvres passed butler style

Grilled meats:

Sliders w/ assorted cheeses on assorted buns
Crab meat sliders on potato buns (bite size)
Ring sausage, peppers and onions on platter
Hot dogs w/ all the fixin's
Chicken thighs and legs in BBQ sauce

Side salads:

Cheese tortellini salad w/ vegetables and italian dressing
Roasted corn salad with roasted red peppers and diced, chilled mozzarella
Home made cole slaw with special dressing
Baked Beans

Drinks:

Lemondade and Ice Tea displayed in glass decanters on pedestals

Desserts:

Cookies, watermelon & brownies

A La Carte Menu:

- Sliced skirt steak with supreme marinade \$3.00/pp
- Shrimp scampi (full or half tray) \$130 /full tray
- Seasoned rubbed chicken breast, grilled \$130 for 40 ppl
- Ice Cream Sundae Bar \$4.25/pp
- Mac n Cheese \$2.20/pp
- Bakery rolls **starting at** baskets from \$1.75/pp
- Custom cake for 30 ppl **start at** \$105.00 and up (plus delivery)
- Custom favors \$1.75/pp
- Candy Buffet Table **start at** \$95 for 10 children, including take home bags or boxes
- Ice, plates, cups, utensils, bowls, napkins additional charges apply
- Full Lobster Bake Contact us for pricing & availability / additional charges apply

A La Carte Rentals:

- 6' BBQ Rental \$225 including (2) tanks, delivery and pick up
** Grill must be returned cleaned or service charge applied
- Table / tent / chairs packages **start at** \$415 for 30 ppl and up
- Porto potty rentals (white, solar model w/ feet and hand pedals) \$300 (includes delivery, pick up and supplies stocked)
(trailer models also available, call for pricing)
- Linen table cloths **starting at** \$12 round/rectangle each, \$20/buffet rectangle each

Waitstaff:

Professional & Experienced Grillers, bartenders & servers

\$38/pp per hour, white & black uniforms

*grillers come with their own set of grill tools and chef coat &

*Staff avail to arrive wearing vests & ties if needed based on occasion

Recommended: 1 server per every 20-25 people // 1 griller for every 40 people // 1 bartender for every 40 people

